WEST Search History

Hide Items Restore Clear Cancel

DATE: Wednesday, September 07, 2005

Hide?	<u>Set</u> <u>Name</u>	Query	<u>Hit</u> Count	
	DB=PC	GPB,USPT,USOC,EPAB,JPAB,DWPI,TDBD; PLUR=YES; OP=OR		
	L23	L16 and (("vacuum drying") same heating)	31	
	L22	L16 and (("vacuum drying") near heating)	1	
	L21	L16 and (("vacuum drying") and heating)	91	
	DB=US	SPT; PLUR=YES; OP=OR		
	L20	L16 and ("vacumm drying")	. 0	
•	DB=PC	GPB, USPT, USOC, EPAB, JPAB, DWPI, TDBD; PLUR=YES; OP=OR		
	L19	L18 and (pulverize or powder)	37	
	L18	L16 and ((pureeing or puree or grinding or grind) near (fruits or vegetables))	51	
	L17	L16 and (pureeing or puree or grinding or grind)	190	
	L16	L7 and (("freeze drying") same (fruits or vegetables))	970	
	L15 ·	L7 and ("freeze drying")	7438	
D.	L14	L13 and ((liquid or aqueous or water)same (pureeing or grinding or grind or puree))	5	
	L13	L12 and ((pulverizing or powdering or grinding) near (freeze dried or "freeze drying"))	11	
	L12	L11 and ((pulverizing or powdering or grinding) same (freeze dried or "freeze drying"))	56	
	L11	L10 and (freeze drying or "freeze dried")	550	
	L10	L8 and ((puree or pureeing or grind or grinding) near (fruits or vegetables))	1344	
	L9	L7 and ((puree or pureeing or grind or grinding) same (fruits or vegetables))	7436	
	L8	L7 and (puree or pureeing or grind or grinding)	23261	
	L7	Fruits or vegetables	333357	
DB=PGPB, USPT, USOC; PLUR=YES; OP=OR				
	L6	fruits or vegetables	207187	
	L5	L4 and (freeze-drying)	1	
	L4	L3 and ((fruits or vegetables) near(grind or pureeing or puree))	9	
	L3	L1 and ((fruits or vegetables) same(grind or pureeing or puree))	. 14	
\Box	L2	L1 and ((fruits or vegetables) and (grind or pureeing or puree))	20	
	Ll	1619,202 3,235,391 3,425,849 3,431,119 4,417,405 4,267,196 4,654,222 4,970,089 5,744,187 4417405	78	

END OF SEARCH HISTORY

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\mathbf{n}	L3	L1 and ((fruits or vegetables) same(grind or pureeing or puree))	14		
	L2	L1 and ((fruits or vegetables) and (grind or pureeing or puree))	20		
	L1	1619,202 3,235,391 3,425,849 3,431,119 4,417,405 4,267,196 4,654,222 4,970,089 5,744,187 4417405	78		

END OF SEARCH HISTORY

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L14: Entry 3 of 5 File: JPAB Jan 23, 2001

PUB-NO: JP02001017114A

DOCUMENT-IDENTIFIER: JP 2001017114 A TITLE: <u>VEGETABLE</u> POWDER COMPOSITION

PUBN-DATE: January 23, 2001

INVENTOR-INFORMATION:

NAME COUNTRY

GOTO, AYAKO

ISHIWATARI, KENICHI

ASSIGNEE-INFORMATION:

NAME COUNTRY

FANCL CORP

APPL-NO: JP11188465 APPL-DATE: July 2, 1999

INT-CL (IPC): A23 L 1/212; A23 L 1/05; A23 L 1/064

ABSTRACT:

PROBLEM TO BE SOLVED: To obtain a <u>vegetable</u> powder composition which can easily be dispersed in water and is useful for foods such as drinks and jellies, by compounding <u>vegetable</u> powder and a polysaccharide thickener.

SOLUTION: This <u>vegetable</u> powder composition comprises (A) <u>vegetable</u> powder such as pumpkin powder and (B) one or more polysaccharide thickeners preferably selected from guar gum, tamarind gum, Locust bean gum and so on preferably in an A:B weight ratio of 1: (0.01 to 0.1). The component A is obtained, for example, by a method comprising boiling <u>vegetables</u>, separating the boiled <u>vegetables</u> from water, drying the vegetables and then grinding the dried vegetables by the use of a crusher or the like. The composition is obtained, for example, by spraying an ethanol solution on the components A and B fluidized in a fluidized bed granulation device.

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